

ORDER No. KAD0105444C3

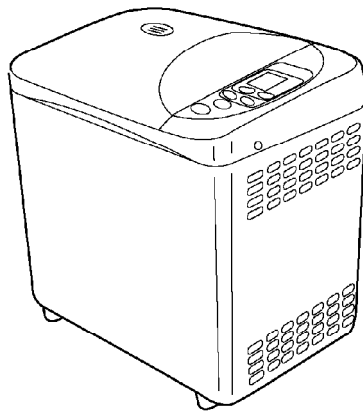
Service Manual

Automatic Bread Maker

SD-251

AUST

NZL



SPECIFICATIONS

Specifications

SD-251 AUST	
Power supply	AC240V (50Hz)
Power consumed	Maximum 550W
Timer	Digital timer (up to 13 hours)
Protective device	Self-resetting motor protector / (Open:248°F , Reset: 169°F)
Dimensions (H × W × D)	Approx. 35.5cm×34cm×23.2cm
Weight	Approx.7.1kg
Accessories (Included)	—
SD-251 NZL	
Power supply	AC230V (50Hz)
Power consumed	Maximum 550W
Timer	Digital timer (up to 13 hours)
Protective device	Self-resetting motor protector / (Open:248°F , Reset: 169°F)
Dimensions (H × W × D)	Approx. 35.5cm×34cm×23.2cm
Weight	Approx.7.1kg
Accessories (Included)	Measuring cup (1 cup/240 ml), Measuring spoon

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 WARNING

This service information is designed for experienced repair technicians only and is not designed for use by the general public. It does not contain warnings or cautions to advise non-technical individuals of potential dangers in attempting to service a product. Products powered by electricity should be serviced or repaired only by experienced professional technicians. Any attempt to service or repair the product or products dealt with in this service information by anyone else could result in serious injury or death.

Panasonic®

1. TROUBLESHOOTING GUIDE

1.1. TROUBLESHOOTING CHART

Note :

Causes of unsuccessful baking can be roughly divided into user-side problems and bread maker problems. Most of the causes are user-side problems. Accordingly, it is very important to obtain detailed information from customers on their conditions of using the bread maker and specify the cause. / When checking the main body, perform the simplified "FUNCTION QUICK CHECK TEST PROCEDURE MODES".

1.1.1. Symptom : Baking is not sufficient. Too-light baking color

	Cause	Remedy
User-side problems	1. Did not add sugar or sugar quantity was insufficient. 2. Incorrect selection of baking color.	1. Put prescribed quantity of sugar. 2. Select correct baking color.
Bread maker problems	1. Cord disconnection (no LCD indication) 2. Fuse operation (no LCD indication) 3. Fuse defects (no LCD indication) 4. Temperature sensor disconnection (LCD indicates H01.) 5. Heater defects / (Normal about 104 Ω : 240 V, Normal about 96 Ω : 230V) 6. PC board defects	1. Replace the cord. 2. Replace the fuse. 3. Replace the fuse. 4. Replace the temperature sensor. 5. Replace the heater. 6. Replace the PC board.

1.1.2. Symptom : Too dark baking color

	Cause	Remedy
User-side problems	1. Too much sugar 2. Incorrect selection of baking color	1. Reduce sugar quantity. 2. Select correct baking color.
Bread maker problems	1. Temperature sensor defects (Normal about 27k Ω : 25°C) 2. PC board defects (When it is not normal as a result of the "FUNCTION QUICK CHECK TEST".)	1. Replace the temperature sensor. 2. Replace the PC board.

1.1.3. Symptom : No bread rising Insufficient rising

	Cause	Remedy
User-side problems	1. Incorrect measuring of flour 2. Incorrect measuring of water 3. No yeast added or incorrect measurement of yeast 4. Inactive yeast 5. Insufficient kneading at a high atmospheric room temperature (approximately 30°C or higher) 6. Incorrect flour type 7. Used old flour stored for a long time. 8. Incorrect amount of flour and water 9. Did not add sugar or sugar quantity was insufficient. 10. Too much salt or salt quantity was insufficient. 11. No kneading blades attached	1. Correctly measure flour using a scale. 2. Correctly measure water using a measuring cup. 3. Correctly measure yeast and then add. 4. Purchase a new one and store it sealed in the refrigerator. 5. Use at 15 to 25°C ambient temperature. 6. Use extra-strength flour (high protein.) 7. Use new flour and store it sealed in the refrigerator. 8. Observe the amount mentioned in the cooking manual. 9. Observe the amount mentioned in the cooking manual. 10. Observe the amount mentioned in the cooking manual. 11. Correctly set the kneading blades.
Bread maker problems	1. Temperature sensor defects (Normal about 27kΩ : 25°C) 2. PC board defects (When it is not normal as a result of the "FUNCTION QUICK CHECK TEST") 3. Kneading blade does not turn	1. Replace the temperature sensor. 2. Replace the PC board. 3. See Symptom : Kneading blade does not turn Abnormal sound while kneading.

1.1.4. Symptom : Too much rising of bread

	Cause	Remedy
User-side problems	1. Too much yeast 2. Too much flour 3. Use at high elevations (1000m or more)	1. Reduce yeast. 2. Observe the amount mentioned in the cooking manual. 3. Reduce yeast.

1.1.5. Symptom : Inside, the bread is hollow.

	Cause	Remedy
User-side problems	1. Too much water 2. Too little flour 3. Too much tightening of the connector at the back of the bread pan	1. Reduce water. 2. Observe the amount mentioned in the cooking manual. 3. Do not tighten the connector too much.
Bread maker problems	1. Insufficient gas let-out resulting from defective kneading blade rotation. / Defect caused by the bread pan's mounting shaft unit defects	1. Replace the mounting shaft unit.

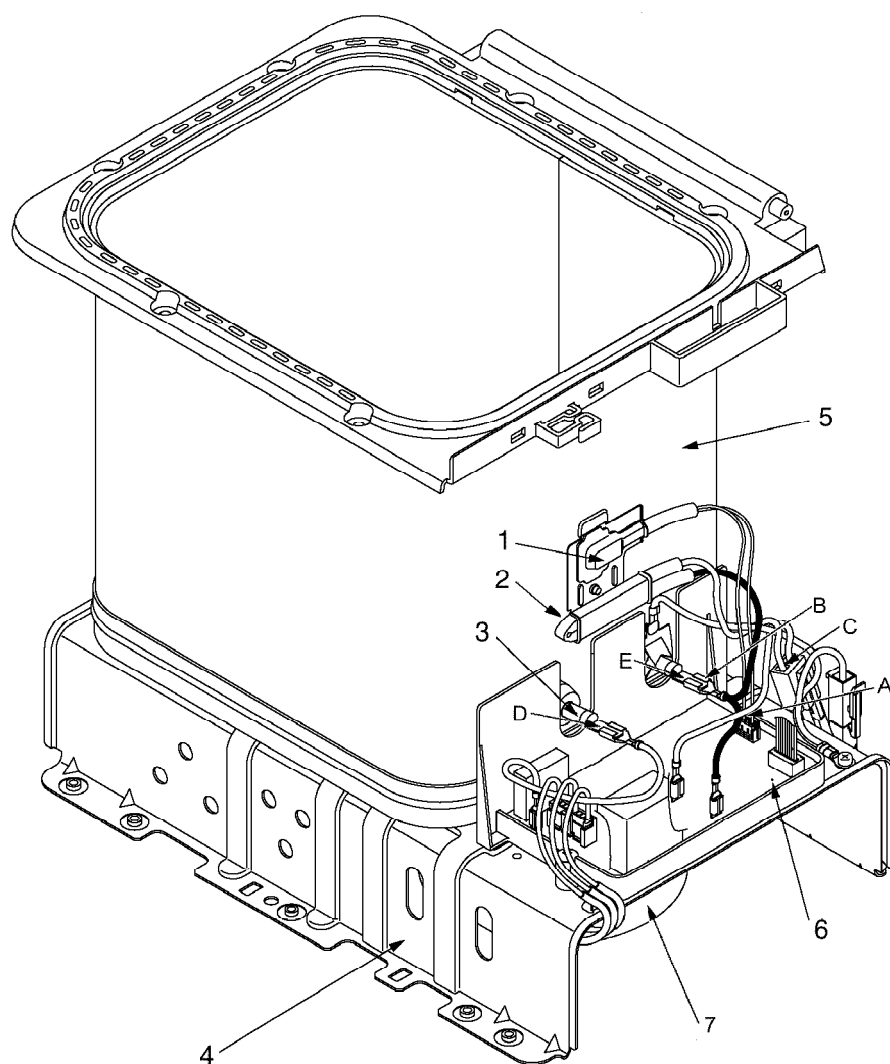
1.1.6. Symptom : Wet bread bottom or dented bread's side faces

	Cause	Remedy
User-side problems	1. Leaving of the bread in the bread pan	1. Take out the bread soon after baking is complete.

1.1.7. Symptom : Kneading blade does not turn. Abnormal sound while kneading

	Cause	Remedy
Bread maker problems	1. Bearing defects in the bread pan 2. Insufficient kneading due to a belt 3. Motor defects (Normal resistance: See CHECK POINT)	1. Replace the mounting shaft unit. 2. Replace the belt. 3. Replace the motor

1.2. CHECK POINT



No.	Parts Name
1	Temp. sensor (Between tab (A); approx. 27k Ω : 25°C)
2	Temp. fuse (Between (B)-(C); 0 Ω)
3	Heater (Between (D)-(E); approx. 103 Ω :240V/ 94 Ω :230V)
4	Angle
5	Heater Case Ass'y
6	P.C. Board B Ass'y
7	Motor / White-Red:approx. 159 Ω /AUST: 240V, 172 Ω /NZL: 230V) / White-Blue:approx. 185 Ω /AUST: 240V, 165 Ω /NZL: 230V)

2. DISASSEMBLY PROCEDURE

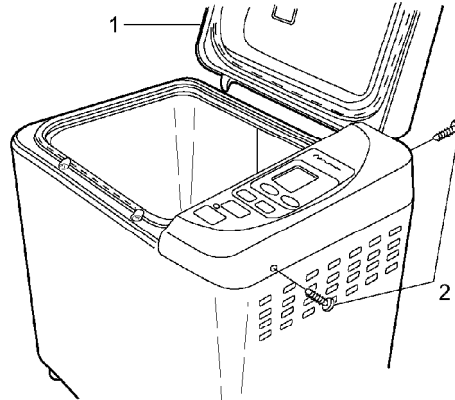
Note:

The assembly procedure is the reverse of the disassembly procedure

2.1. Removal of PCB (A)

1. Remove the two screws on the front rear corner which secures the control panel. (**Fig.1**)

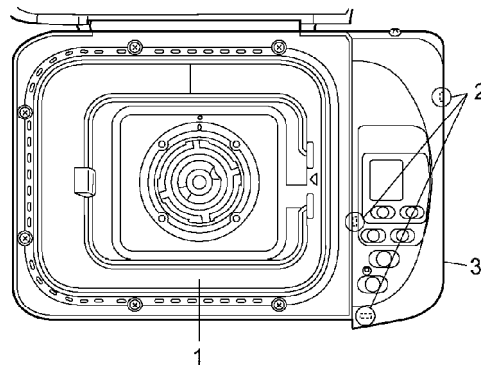
Fig.1



No.	Parts Name
1	Top Lid
2	Screw

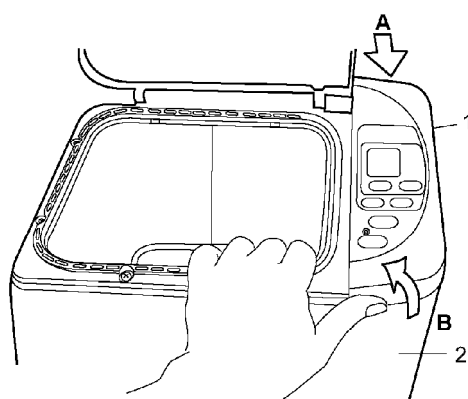
2. Move front control panel towards the rear A and lift off B carefully. (**Fig.2** & **Fig.3**)

Fig.2



No.	Parts Name
1	Heater case
2	Tabs
3	Control panel

Fig.3



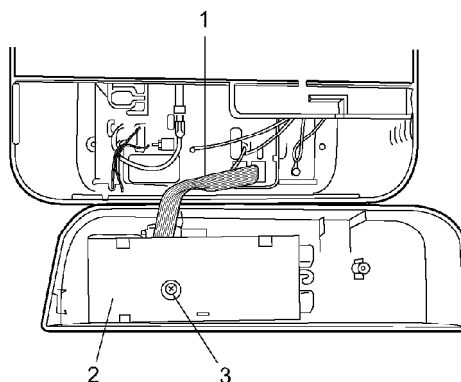
No.	Parts Name
1	Control panel
2	Body

3. Carefully disconnect the PCB cover assembly. / Remove the one screw which secures PCB cover assembly. (Fig.4)

Removal of Positive Lock connector

The positive lock connector is a specialty designed loose free connector. / To remove this connector, pull the lead wire by pressing an extruded lever in the center receptance terminal.

Fig.4

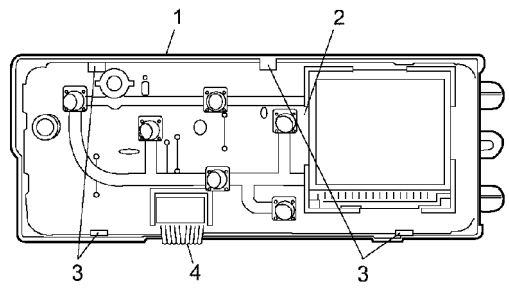


No.	Parts Name
1	Flat cable
2	PCB Cover
3	Screw

4. Remove the PCB cover assembly by lifting up from the right side.
5. To separate the PCB from the cover assembly, bend back the four

holding tabs white lifting out the PCB. (Fig.5)

Fig.5



No.	Parts Name
1	PCB Cover
2	PCB-(A)
3	Tabs
4	Flat cable

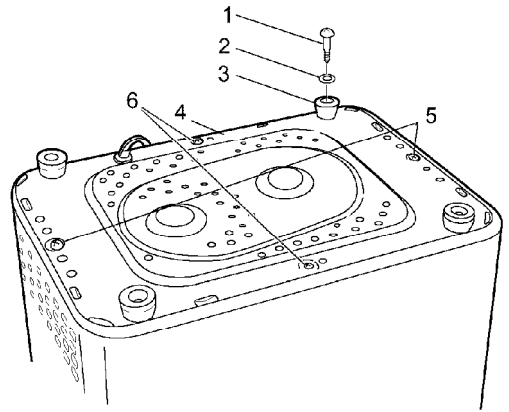
2.2. Remove of PCB (B)

Note:

Before turning the body upside down, remove the kneading blade and bread pan.

1. Turn the body upside down and remove the four mounting screws in order to remove the feet. (Fig.6)

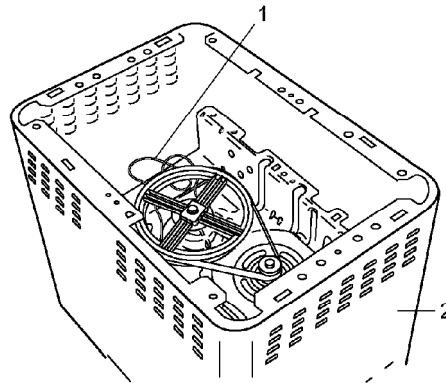
Fig.6



No.	Parts Name
1	Screw
2	Washer
3	Rubber foot
4	Bottom plate
5	Screw (Wide pitch thread)
6	Screw (Normal thread)

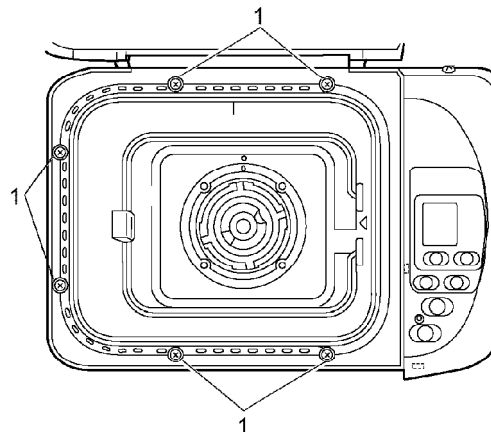
2. Remove the four bottom plate mounting screws in order to remove the Bottom plate.
3. Remove the six screws which secure the heater case from the sides, and then pull upward on the heater case to remove it. (**Fig.7** & **Fig.8**)

Fig.7



No.	Parts Name
1	Power cord
2	Body

Fig.8



No.	Parts Name
1	Screw

4. Pull out and disconnect the connector on the circuit board.

Removal of Positive Lock connector

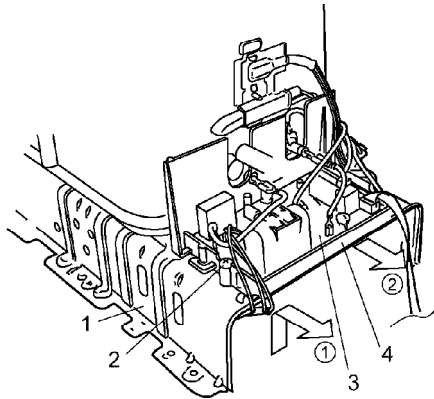
The positive lock connector is a specialty designed loose connector. / To remove this

connector, pull the lead wire by pressing an extruded lever in the center of receptance terminal.

5. Remove the screw.

6. Remove the PCB holder assembly. (**Fig.9**)

Fig.9

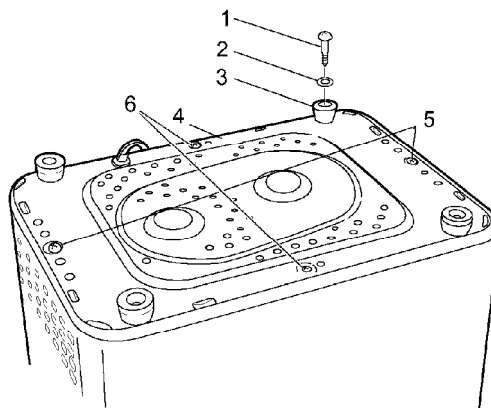


No.	Parts Name
1	Angle
2	Screw
3	PCB-(B)
4	PCB holder

2.3. Bottom plate, and body Disassembly

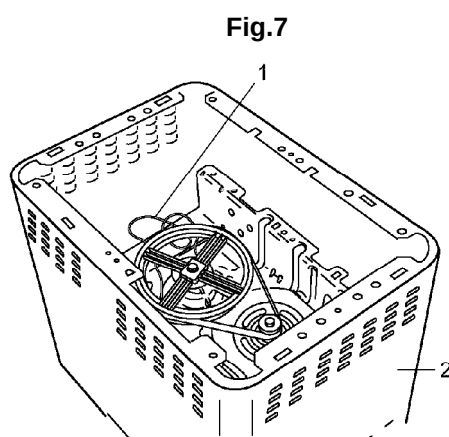
1. Turn the body upside down and remove the four foot mounting screws in order to remove the feet. (**Fig.6**)

Fig.6



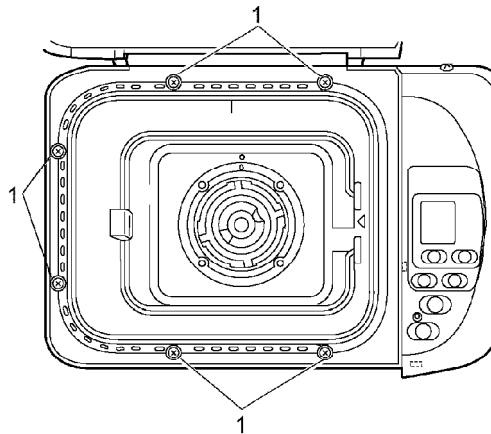
No.	Parts Name
1	Screw
2	Washer
3	Rubber foot
4	Bottom plate
5	Screw (Wide pitch thread)
6	Screw (Normal thread)

2. Remove the four Bottom plate mounting screws in order to remove the Bottom plate.
3. Remove the six screws which secure the heater case from the sides, and then pull upward on the body to remove it. (**Fig.7** & **Fig.8**)



No.	Parts Name
1	Power cord
2	Body

Fig.8

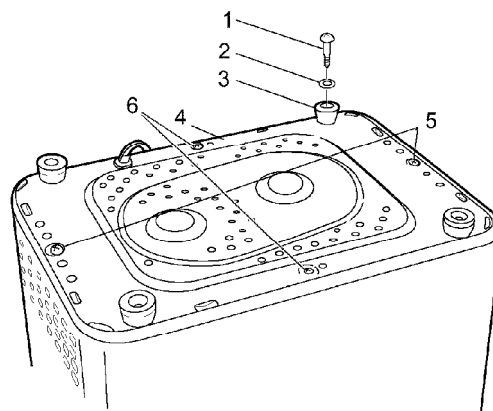


No.	Parts Name
1	Screw

2.4. Power cord

1. Disconnect the power cord connectors.
2. Push the cord bushing A and push out B. (**Fig.10**)

Fig.10

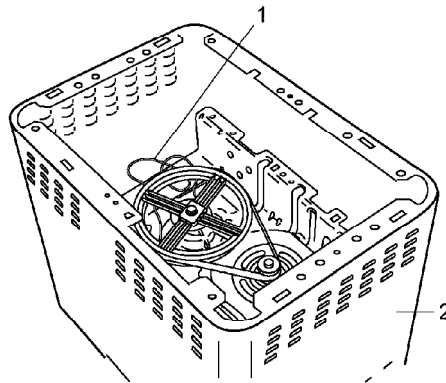


No.	Parts Name
1	Angle
2	Cord bushing
3	Power cord

2.5. Temperature sensor (& fuse) assembly

1. Remove the sensor mounting screw. (**Fig.11**)
2. Pull out and disconnect the CN1, CN2, CN4 and heater terminal connector (black lead wires) for power cord connector.

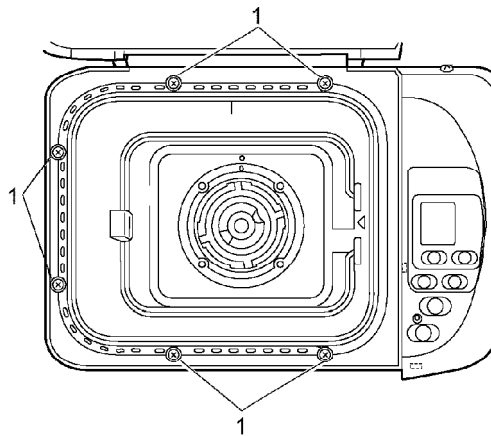
Fig.11



No.	Parts Name
1	(+) Screw (short) driver
2	Sensor
3	Angle

3. Remove the temperature plate from Heater case. ([Fig.12](#))

Fig.12



No.	Parts Name
1	Heater case (Insertion portion)
2	Sensor
3	Temp. fuse

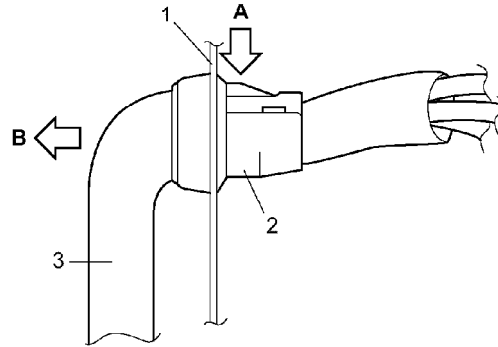
2.6. Top lid

1. Remove the two screws which secure the inner lid.

2.7. Inner lid

1. Remove the two screws which secure the inner lid.
2. Remove the four tabs which secure the inner lid. / (Order : Remove the tabs (a) ~ (f) in the order given.) (**Fig.13**)

Fig.13

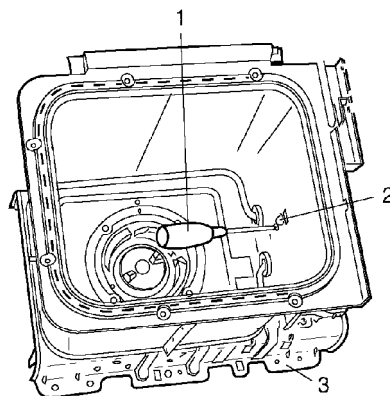


No.	Parts Name
1	Screw
2	Top lid
3	Inner lid
4	Tabs (a) ~ (f)
5	(-) Screw driver

2.8. Steam vent

1. Remove the steam vent. (**Fig.14**)

Fig.14

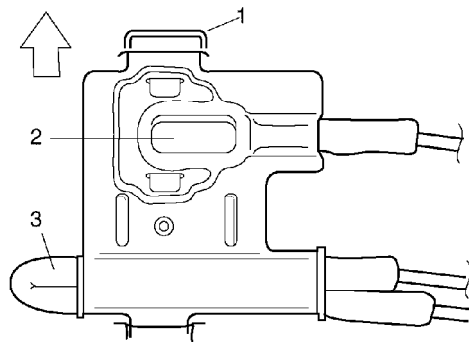


No.	Parts Name
1	Screw hole
2	Steam vent

2.9. Heater

1. Remove the two heater terminal disconnect.
2. Press the heater bobbin B (two) from outside the heater case.
(**Fig.15**)

Fig.15



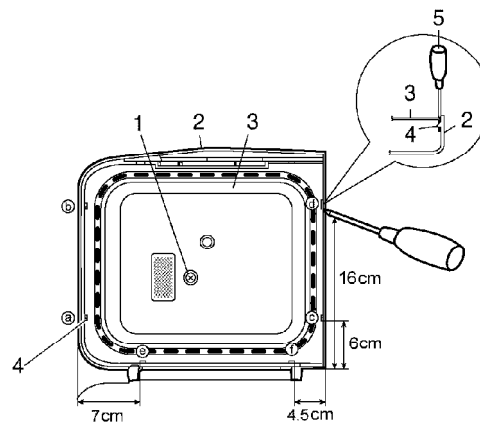
No.	Parts Name
1	Heater case (three tabs)
2	Angle

3. Remove the screw which secure heater bobbin A and remove the heater. / Assembly instruction: Reset the three tabs.

2.10. Belt, Pulley and Connector lower (**Fig.16**)

1. Remove the belt.
2. Remove the nut and the pulley B.
3. Remove the U-ring and pull out the connector (lower) from the heater case side.

Fig.16

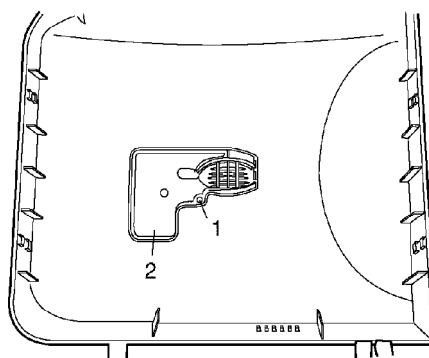


No.	Parts Name
1	Heater case
2	Angle
3	Connector (lower)
4	Heater case base
5	Pully B (for 5 ribs Belt)
6	Motor washer A
7	U-ring
8	Lock washer
9	Nut
10	Belt (5 ribs/wide type)

2.11. Heater case base, heater case

1. Remove the four screws which secure the heater case base, and remove the heater case base and the heater case. (**Fig.17**)

Fig.17

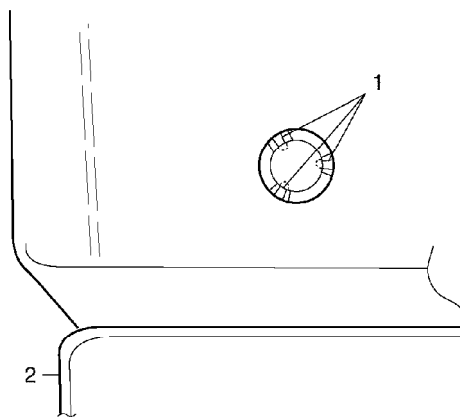


No.	Parts Name/Mark
1	Set Mark [Circle]
2	Set Mark [Square]
3	Screw
4	Heater case
5	Heater case base

2.12. Bread pan, Mounting shaft unit

1. Turn the bread pan upside down, remove the three screws securing the molting shaft unit and remove the mounting shaft. (**Fig.18**)

Fig.18



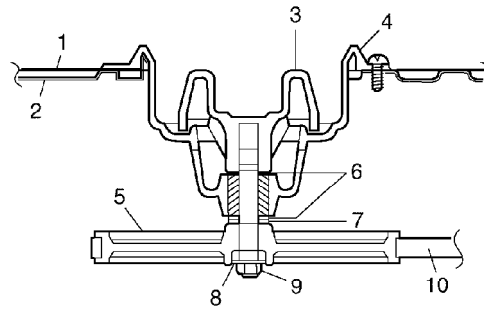
No.	Parts Name
1	Bread pan
2	(+) Screw driver
3	Mounting shaft unit

2. Remove the rubber seal.

2.12.1. ASSEMBLY INSTRUCTIONS

1. First place the rubber seal over the shaft opening on the bread pan as shown in the figure. (**Fig.19**)

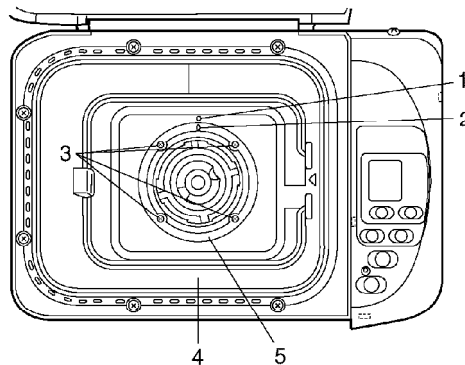
Fig.19



No.	Parts Name
1	Packing (Rubber seal)

2. Install and align the mounting shaft with the three screw holes on the bread pan. (Fig.20)

Fig.20



No.	Parts Name/Mark
1	Connector (upper)
2	Set mark
3	Mounting shaft unit
4	Screw hole

3. Reinsert screws and tighten.

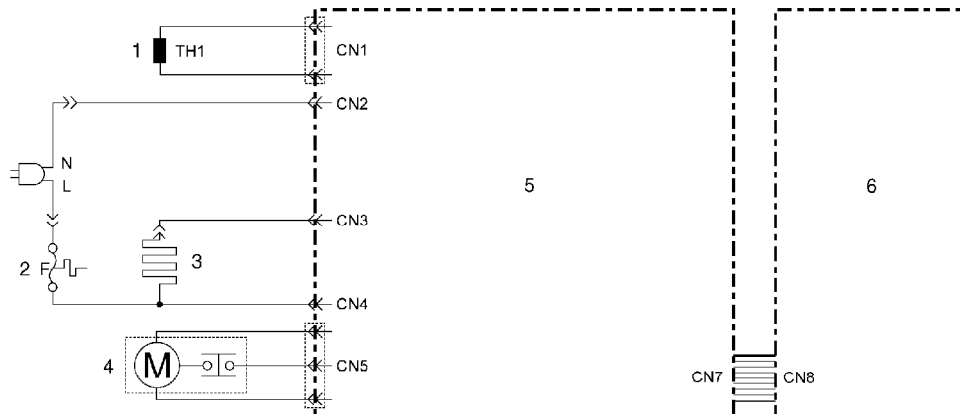
Caution :

Do not forget to insert the rubber seal when assembling.

Also be sure not to twist this seal during assembly.

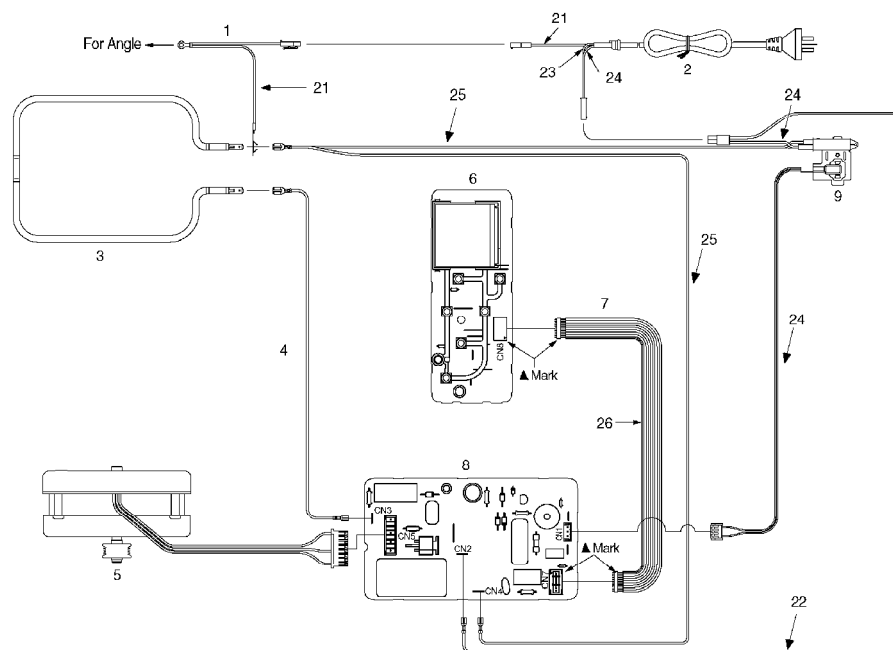
When replacing the shaft mounting unit, be sure to use a new rubber seal (Packing) and three new screws.

3. SCHEMATIC DIAGRAM



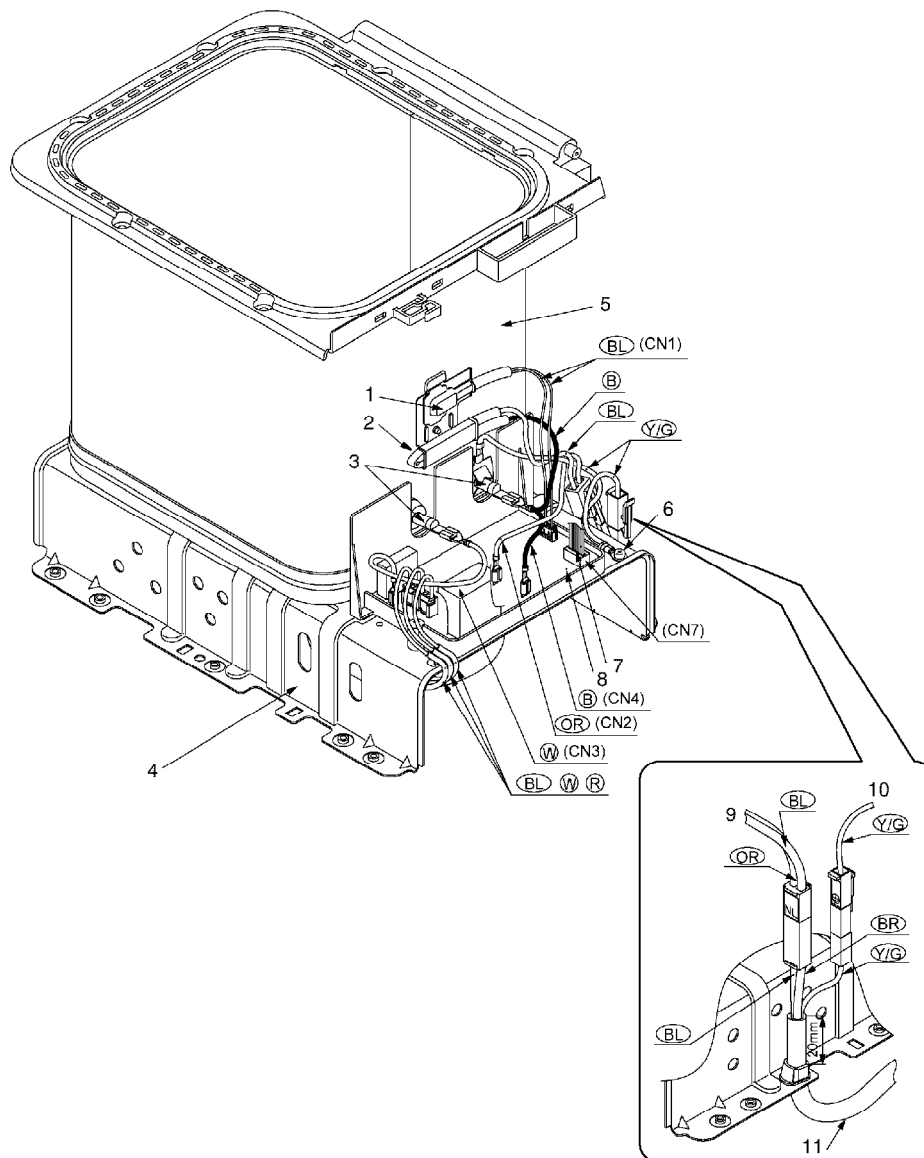
No.	Parts Name
1	Sensor
2	Temp. Fuse (184°C)
3	Heater 550W
4	Motor
5	P.C. Board-B
6	P.C. Board-A

4. WIRING CONNECTION DIAGRAM



No.	Parts Name
1	Ground wire A
2	Power cord
3	Heater
4	Lead wire B (white)
5	Kneading motor
6	P.C.B. (A)
7	Flat cable
8	P.C.B. (B)
9	Sensor (W/Fuse)

No.	Color
21	Yellow/Green
22	Orange
23	Brown
24	Blue
25	Black
26	Yellow line



Symbol	Color
[OR]	Orange
[B]	Black
[BL]	Blue
[W]	White
[Y/G]	Yellow/Green
[BR]	Brown
[R]	Red

No.	Parts Name
1	Temp. senser
2	Temp. fuse
3	Heater
4	Angle
5	Heater Case A'ssy
6	Screw
7	Flat cable (to CN8)
8	P.C.B (B)
9	Fuse wire
10	Ground wire A
11	Power cord

5. CAUTIONS AND CHECKING AFTER ASSEMBLY

5.1. Cautions

1. Securely tighten the wiring screws and connect the positive lock connectors and other connectors. Double-check to see if they are all tight in position. Check the thermal fuse and thermistor in particular very carefully to avoid unnecessary fusing or malfunction
2. Do not disconnect and reconnect any connector by holding the lead wire that might otherwise be broken.

5.2. Checking after assembly

After assembly, check for any water leakage, the insulation resistance, the dielectric strength and the performance with power applied.

Insulation resistance: Shall be 2M Ω or more when measured with a 500 VDC megger.

(Measuring point: Between the 2 plug pins to the heater case and the heater sheath.) / Function

check: Shall be test "FUNCTION QUICK TEST" according to TEST PROCEDURE (Initial test mode)

6. FUNCTION QUICK CHECK TEST PROCEDURE MODES

6.1. Quick check of the circuit board (LCD display test)

Note:

Before beginning the troubleshooting procedure, perform the following quick check of the circuit board to determine whether or not the circuit board is faulty.

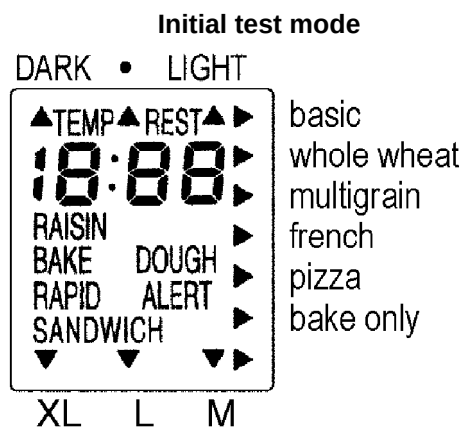
Follow the procedure below. If there are no problems and all of the functions operate correctly, the circuit board assembly can be considered to functioning properly.

Note:

With the exception , however, of motor operation, and temperature control for rising and baking.

6.1.1. Initial test mode

1. Insert the power cord into an electrical outlet while simultaneously pressing all three of the "select", "Option", and "Timer" pads. / If the circuit board is functioning properly, the initial test mode will be displayed as shown.
2. Form this mode, you can proceed to the following performance check functions. To cancel, press the "Start/Stop" pad.



6.2. Function performance confirmation test

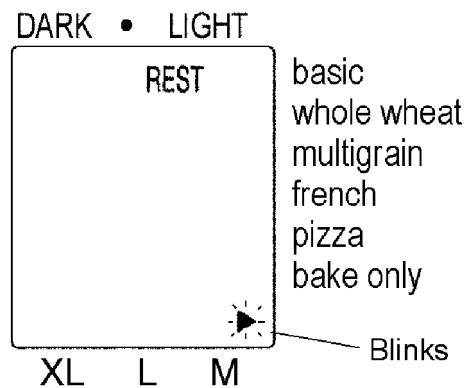
Note:

Before troubleshooting, use the following procedure to perform the function performance check and refer to the "CHECK POINT" to find the locations of the malfunctions and carryout the appropriate correction measures.

6.2.1. Motor operation test

1. Form the **Initial test mode** (**Initial test mode**), press the "select" pad once.
2. The LCD display will indicate as shown, and the operation LED (Red) will light as shown by fig **Motor operation test LCD** .
3. The motor will begin operation in the order shown by fig **Motor operation test table**.
4. To return to **Initial test mode** (**Initial test mode**), press "Start/Stop" pad once.

Motor operation test LCD



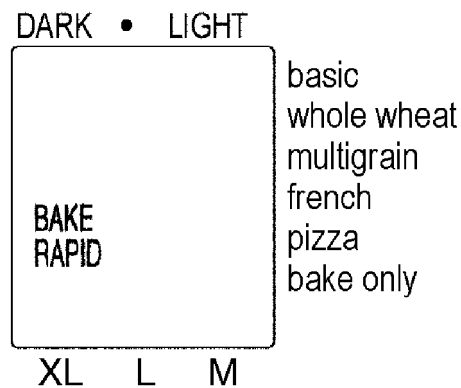
Motor operation test table

1.Forward (clock wise) revolution for 1.0 second.	2 times repeat
2.1.0 second off.	
3.Continuous forward (clockwise) revolution.	
4.Stop for ten minute after, and initial test mode will light up.	

6.2.2. RISE mode confirmation test.

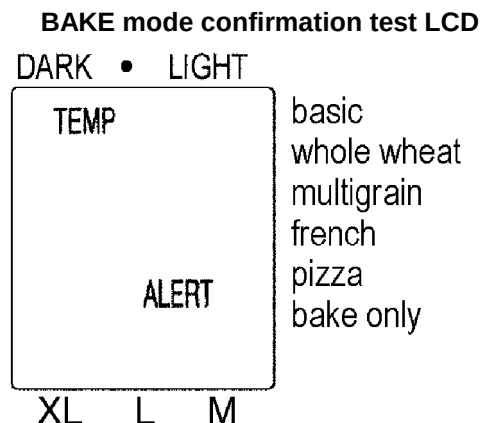
1. From the **Initial test mode**, press the "Timer" pad once.
2. The LCD indication shown in **RISE mode confirmation test LCD** will appear, and the operation LED (Red) will light up.
3. Next, the temperature will be adjusted at relay current flow ratio of 3.2/32 (10 percent) in order to maintain a bread case temperature of approximately 95°F (35.0°C). / In order to measure the rising temperature of the Bread pan thermometer. / Allow the unit to sit in this condition for at least approximately one hour, check the temperature in the bread pan with a mercury thermometer. / The unit is functioning properly if the temperature is between 88°F (31°C) and 102°F (39°C).
4. To return to **Initial test mode**, press "Start/Stop" pad once.

RISE mode confirmation test LCD



6.2.3. BAKE mode confirmation test

1. From the **Initial test mode (Initial test mode)**, press the "Option" pad once.
2. The LCD indication shown in **BAKE mode confirmation test LCD** will appear, and the operation LED (Red) will light up. (One second).
3. The heater will be heated at relay current flow ratio of 32/32 (100 percent). When the 329°F (165°C), the display will return to the initial test mode, after about 7 minutes.
4. To return to **Initial test mode (Initial test mode)**, press "Start/Stop" pad once.



7. BAKING PROGRAMS

Note:

- The duration of each process is only approximate and will vary according to the ambient temperature.
- The following time is when the timer is not used. (The availability to choose the timer is indicated with a circle (O) in the "Timer"

column.)

- There will be keep-warm of up to 60 minutes after the baking is complete until the STOP pad is pressed, for all BAKE options. The keep-warm is not available for the DOUGH option and the BAKE ONLY option.
- For Bake Raisin & Dough Raisin options, there will be a break of 3 minutes during the kneading process to add dried fruits and nuts.

7.1. BAKE Options

		Basic Bake / Basic Bake Sandwich	Basic / Bake Rapid	Basic / Bake Raisin	Whole Wheat / Bake / Whole Wheat / Bake Raisin / Multigrain Bake	Whole Wheat / Bake Rapid	Whole Wheat / Bake Raisin	French Bake	I
Process	Rest	30 ~ 60 min.	—	30 ~ 60 min.	60 ~ 90 min.	15 min.	60 ~ 90 min.	40 min. ~ / 1 hr. 55 min.	
	Knead	15 ~ 30 min.	15 ~ 20 min.	15 ~ 30 min.	15 ~ 25 min.	15 ~ 25 min.	15 ~ 25 min.	10 ~ 20 min.	
	Rise	1 hr. 50 min. ~ 2 hr. 20 min.	Approx. / 1 hour	1 hr. 50 min. ~ 2 hr. 20 min.	2 hr. 20 min. ~ 2 hr. 50 min.	Approx. / 1 hour 40 min.	2 hr. 20 min. ~ 2 hr. 50 min.	2 hr. 55 min. ~ 4 hr. 10 min.	
	Bake	50 min.	35 min.	50 min.	50 min.	45 min.	50 min.	55 min.	
Total		4 hours	1 hr. 55 min.	4 hours	5 hours	3 hours	5 hours	6 hours	
Timer		O			O			O	

7.2. DOUGH Options

		Basic Dough / Basic Dough Raisin	Whole Wheat / Dough / Whole Wheat / Dough Sandwich / Multigrain Dough	French Dough	Pizza Dough
Process	Rest	30 ~ 50 min.	55 ~ 75 min.	40 min. ~ / 1 hr. 35 min.	—
	Knead	15 ~ 30 min.	15 ~ 25 min.	10 ~ 20 min.	10 ~ 15 min.
	Rise	1 hour ~ / 1 hr. 20 min.	1 hr. 40 min. ~ 2 hours	1 hr. 45 min. ~ 2 hr. 40 min.	10 ~ 15 min.
	Knead	—	—	—	Approx. / 10 Min.
	Rise	—	—	—	Approx. / 10 Min.
Total		2 hr. 20 min.	3 hr. 15 min.	3 hr. 35 min.	45 min.
Timer					

8. PARTS LOCATION (SD-251) (AUST)

PARTS LOCATION

Ref. No.	Part No.	Part Name & Description	Remarks
<u>1</u>	ADR10R132-0S	P.C.Board Ass'y	⚠230~240V, W/ Flat cable
<u>2</u>	ADP10A115	Flat cable	⚠
<u>3</u>	ADA22R117	Heater	⚠240V(Yellow)
<u>4</u>	ADA11R107	Temp. sensor(Thermistor)	⚠W/Temp. fuse
<u>5</u>	ADA30R107	Ground wire A	⚠
<u>6</u>	ADP97A107	Lead wire B	(White for heater)
<u>7</u>	ADA10R140	Kneading motor	⚠240V w/ Pulley A of 5 ribs
<u>8</u>	ADA24R132	Power cord Ass'y	⚠
<u>9</u>	ADD01A117-W	Top lid	
<u>10</u>	ADD05A117	Steam vent	
<u>11</u>	ADD02A117	Inner lid	
<u>12</u>	ADA07E140-W	Control panel	
<u>13</u>	ADT03A115	P.C.B. cover	
<u>14</u>	ADA04A105	Kneading blade B	
<u>15</u>	ADA12R132-0S	Bread pan	
<u>16</u>	ASD191U103-K	Packing	
<u>17</u>	ADA29A115	Mounting shaft unit	
<u>18</u>	AMX28H-L50	Motor Washer A	
<u>19</u>	AMX13B-451	Wave washer	
<u>20</u>	ASD863-102-W	Connector upper	
<u>21</u>	ADA12R132	Bread pan Ass'y	No.15~20 Set
<u>22</u>	ADE97A107	Connector lower	
<u>23</u>	ADE98A137	Heater case base	
<u>24</u>	ADE09A107	Heater bobbin A	
<u>25</u>	ASD452-108-K	Heater bobbin B	
<u>26</u>	ADA16A115-0S	Heater case	
<u>27</u>	ADY01R140	Rating plate	
<u>28</u>	ADB01A115-W	Body	
<u>29</u>	ADB10A107	P.C.B.holder	
<u>30</u>	ADE01R117-OS	Angle	W/Waterproof tape
<u>31</u>	ADF05R140	Pulley B	for 5 ribs belt
<u>32</u>	ASD867-100-W	Lock washer	
<u>33</u>	ADF01R140	Belt	5 ribs belt
<u>34</u>	ADB02A115	Bottom plate	
<u>35</u>	ADA28A107	Rubber foot	
<u>A</u>	ADJ15A107	Screw	
<u>B</u>	XTT4+10BFC	Screw	
<u>C</u>	ADJ06A121	Screw	
<u>D</u>	XTB4+14B	Screw	
<u>E</u>	ASD934U103	Screw	
<u>F</u>	XUB8V	C-clip	
<u>G</u>	ADJ17A115	Screw	
<u>H</u>	XUE6FT	U-clip	
<u>I</u>	XTT4+18HFN	Screw	
<u>J</u>	ADJ03A121	Screw	
<u>K</u>	XTT4+8FFN-S	Screw	
<u>L</u>	XTN4+10F	Screw	Use together with Ref. No. R

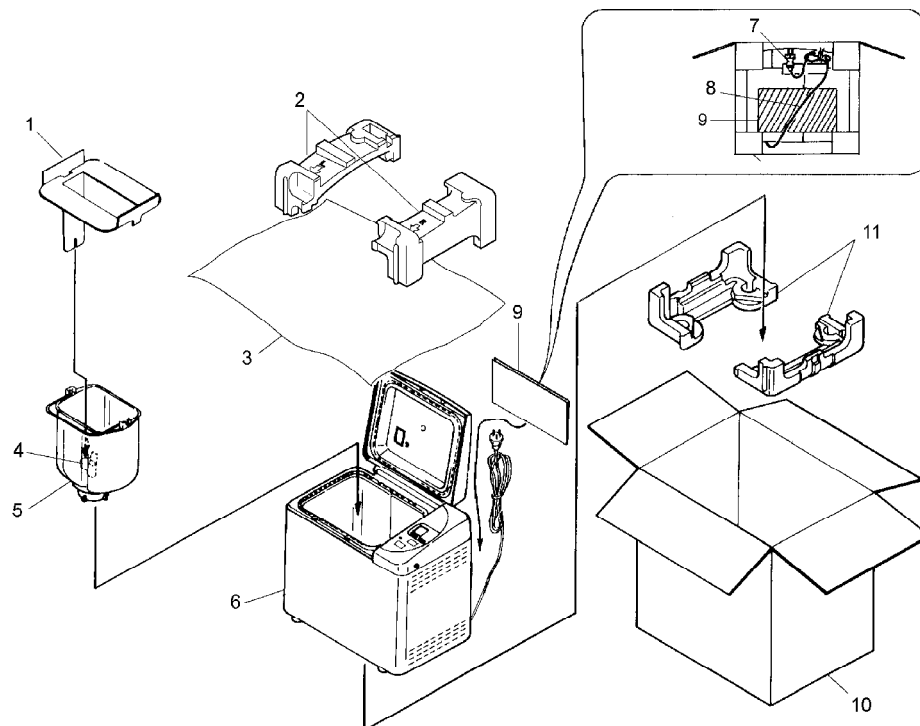
Ref. No.	Part No.	Part Name & Description	Remarks
M	XTT4+20F	Screw	
N	ASD938-101-D	Screw	
O	ADJ16A107	Nut	
P	ASD881-100BZ	Screw	
Q	ADJ01A115	Screw	
R	XWA4B	Spring washer	
	ADZ50R140	Operating Instructions	W/Recipies
	ADZ01R140	Individual carton	
	ADZ47A115	Carton filler	

Remark

1. Screw (XYC4+CF10) with a washer supplied from KAD can be used instead of combining Ref. No. L & R.

10. PACKAGING (SD-251) (AUST)

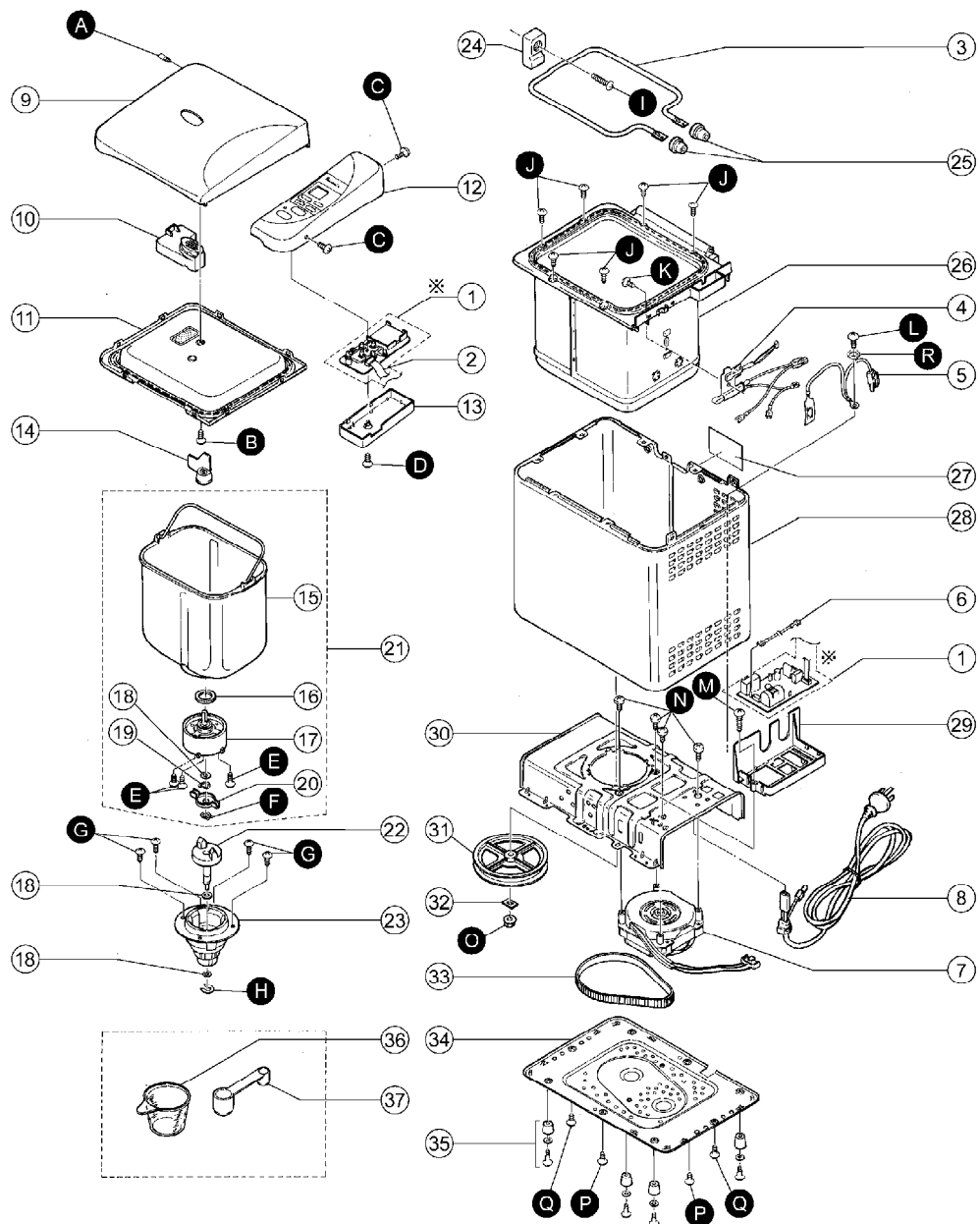
PACKAGING



No.	Parts Name
1	Protection board
2	Carton filler (Upper)
3	Lid Protection Sheet
4	Kneading blade B
5	Bread pan
6	Unit
7	Plug
8	Power cord
9	Operating Instructions & Recipies
10	Individual carton
11	Carton filler (Lower)

11. PARTS LOCATION (SD-251) (NZL)

PARTS LOCATION



12. REPLACEMENT PARTS LIST (SD-251) (NZL)

Important safety notice

Components identified by  mark have special characteristics important for safety. When replacing any of these component, use only manufacturer's specified parts.

Ref. No.	Part No.	Part Name & Description	Remarks
<u>1</u>	ADR10R132-0S	P.C.Board Ass'y	⚠230~240V, W/ Flat cable
<u>2</u>	ADP10A115	Flat cable	⚠
<u>3</u>	ADA22N117	Heater	⚠230V(Red- Purple)
<u>4</u>	ADA11R107	Temp. sensor(Thermistor)	⚠W/Temp. fuse
<u>5</u>	ADA30R107	Ground wire A	⚠
<u>6</u>	ADP97A107	Lead wire B	⚠(White, for heater)
<u>7</u>	ADA10N140	Kneading motor	⚠230V w/ Pulley A of 5 ribs
<u>8</u>	ADA24R132	Power cord Ass'y	
<u>9</u>	ADD01A117-W	Top lid	
<u>10</u>	ADD05A117	Steam vent	
<u>11</u>	ADD02A117	Inner lid	
<u>12</u>	ADA07E140-W	Control panel	
<u>13</u>	ADT03A115	P.C.B. cover	
<u>14</u>	ADA04A105	Kneading blade B	
<u>15</u>	ADA12R132-0S	Bread pan	
<u>16</u>	ASD191U103-K	Packing	
<u>17</u>	ADA29A115	Mounting shaft unit	
<u>18</u>	AMX28H-L50	Motor Washer A	
<u>19</u>	AMX13B-451	Wave washer	
<u>20</u>	ASD863-102-W	Connector upper	
<u>21</u>	ADA12R132	Bread pan Ass'y	No.15~20 Set
<u>22</u>	ADE97A107	Connector lower	
<u>23</u>	ADE98A137	Heater case base	
<u>24</u>	ADE09A107	Heater bobbin A	
<u>25</u>	ASD452-108-K	Heater bobbin B	
<u>26</u>	ADA16A115-0S	Heater case	
<u>27</u>	ADY01N140	Rating plate	
<u>28</u>	ADB01A115-W	Body	
<u>29</u>	ADB10A107	P.C.B.holder	
<u>30</u>	ADE01R117-OS	Angle	W/Waterproof tape
<u>31</u>	ADF05R140	Pulley B	for 5 ribs belt
<u>32</u>	ASD867-100-W	Lock washer	
<u>33</u>	ADF01R140	Belt	5 ribs belt
<u>34</u>	ADB02A115	Bottom plate	
<u>35</u>	ADA28A107	Rubber foot	
<u>36</u>	ADD14A103	Measuring cup	
<u>37</u>	ASD911U112BK	Measuring spoon	
<u>A</u>	ADJ15A107	Screw	
<u>B</u>	XTT4+10BFC	Screw	
<u>C</u>	ADJ06A121	Screw	
<u>D</u>	XTB4+14B	Screw	
<u>E</u>	ASD934U103	Screw	w/lock glue. Use for repair
<u>F</u>	XUB8V	C-clip	
<u>G</u>	ADJ17A115	Screw	
<u>H</u>	XUE6FT	U-clip	
<u>I</u>	XTT4+18HFN	Screw	

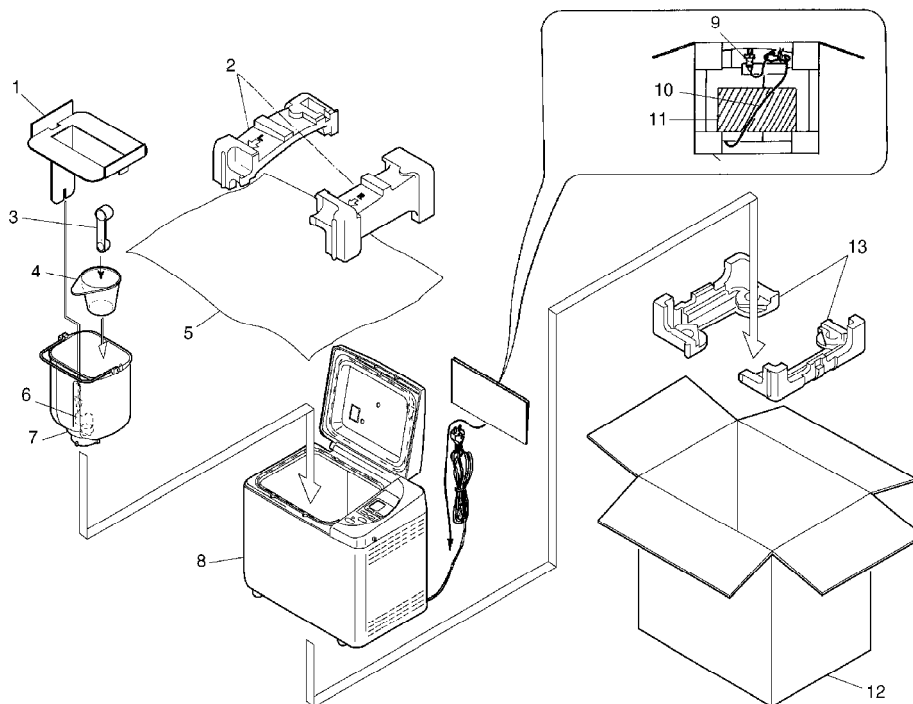
Ref. No.	Part No.	Part Name & Description	Remarks
J	ADJ03A121	Screw	
K	XTT4+8FFN-S	Screw	
L	XTN4+10F	Screw	Use together with Ref. No. R
M	XTT4+20F	Screw	
N	ASD938-101-D	Screw	
O	ADJ16A107	Nut	
P	ASD881-100BZ	Screw	
Q	ADJ01A115	Screw	
R	XWA4B	Spring washer	
	ADZ50N140	Operating Instructions	
	ADZ01R140	Individual carton	
	ADZ47A115	Carton filler	

Remark

1. Screw (XYC4+CF10) with a washer supplied from KAD can be used instead of combining Ref. No. L & R.

13. PACKAGING (SD-251) (NZL)

PACKAGING



No.	Parts Name
1	Protection board
2	Carton filler (Upper)
3	Measuring Spoon
4	Measuring cup
5	Lid protection sheet
6	Kneading blade B
7	Bread pan
8	Unit
9	Plug
10	Power cord
11	Operating Instruction & Recipes
12	Individual carton
13	Carton filler (Lower)

14. MAIN PARTS CHANGED FROM PREVIOUS MODEL

Parts	Changes	
	SD-251/207	SD-250/206 or earlier models
1. Belt	5 ribs / Width: 8.0 mm	4 ribs / Width: 6.4 mm
2. Pulley B	Width of ditch for belt: 9.0 mm	Width of ditch for belt: 8.0 mm
3. Pulley A / (This part has been press-fit to the motor axis.)	5 ribs	4 ribs

Remarks

1. Parts for SD-251/207 shown in the table are not interchangeable with those parts of earlier models.
2. Parts shown in table are not interchangeable with earlier models. However, if all three parts (Belt, Pulley and Kneading motor) are exchanged together, those parts can be used with the SD-250/206.